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DEEP FRIED POTATO STICKS AND A METHOD OF PREPARING SAME
[Frittierte Kartoffelstäbchen und Verfahren zur Herstellung
derselben]

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Description

This invention relates to deep-fried potato sticks, i.e., French fries, and a method for preparing same.

Young people, in particular, enjoy eating French fries in combination with tomato ketchup. Such snacks are consumed, for example, even while traveling in an automobile. In this case, however, there is the danger that the vehicle interior may be dirtied with the tomato ketchup.

In recognition of this fact, the object of the present invention is to create novel deep-fried potato sticks (French fries) in which, while retaining the same eating enjoyment, the above-mentioned danger of soiling is significantly reduced, any desired flavor or combination of flavors being possible.

This object is achieved in accordance with this invention with the characteristics of Claim 1, i.e., in that the deep-fried potato stick has an edible filling. This edible filling, which differs from the flavor of the potato, can have a viscous, a creamy, or a compact consistency. The edible filling can contain flavoring and/or aroma substances and/or seasonings, in order to achieve the desired flavor. Of course, coloring additives are also possible.

With the deep-fried potato sticks (French fries) of this invention, the edible filling can be formed by tomato ketchup. Likewise, it is possible to make the edible filling from a similar sauce, such as barbecue sauce, chili sauce, or any other commercially

available sauce. The edible filling in the inventive deep-fried potato sticks (French fries) of a creamy consistency can comprise mayonnaise, remoulade, or the like.

The edible filling of the inventive deep-fried potato sticks can also be a cheese product and/or a meat or sausage product. In the case of the sausage product, it may be a spreadable sausage, a pasty material, or the like.

As seen in the statements above, the inventive deep-fried potato sticks can be combined with a plurality of edible fillings, in order to accommodate the taste of the purchaser of such French fries.

It is expedient if the edible filling is provided in a cavity of the potato stick that is closed on all sides. For this purpose, the potato sticks can be provided with a blind hole extending from one end face, which is filled with the edible filling and then closed off at said end face. The end face can be closed with a plug of potato material or some other edible material, such as ham or the like. However, it is also possible for the end face to be closed off by compressing the filled raw potato stick.

The method of this invention for preparing the inventive deep-fried potato sticks (French fries) is characterized in that the raw potato stick is made with a central cavity extending in its longitudinal direction, that the central cavity is filled with an edible filling, that the filled potato stick is closed, and that the closed filled potato stick is deep fried.

In accordance with this invention, the central cavity can extend throughout the potato stick, i.e., from one end face to the opposite one. In this case, of course, it is necessary to close off the potato stick on both said end faces after filling with the edible filling. In order to reduce the related effort involved, it is expedient to make the raw potato stick with a blind hole extending from one end face, which is filled with the edible filling and is then closed. In this case, it is sufficient to close off the raw potato stick at one end face only and not at both opposite end faces.

To form the blind hole in the raw potato stick, a tubular insertion tool can be inserted into the raw potato stick in accordance with this invention, then apply a vacuum at the end of the insertion process in order to remove the potato material from the raw potato stick inside the tubular insertion tool. A similar tubular insertion tool is used, for example, for removing tissue.

In accordance with this invention, during or after removal of the potato material inside it, the tubular insertion tool can again be removed from the potato stick.

The filled raw potato stick can be closed off at its open end using a plug of raw potato material or of some other edible material. However, it is also possible to close the filled raw potato stick at its open end using compression.

The potato sticks prepared in this way, i.e., filled with an edible filling and closed, are then deep fried. They may be consumed

immediately thereafter. The filled potato sticks are expediently shock frosted after deep frying, so that they are available for consuming at any desired later time. The inventive filled potato sticks (French fries) are then treated precisely like any other shock frosted food, groceries, etc.

Additional features, characteristics, and advantages may be found in the description below of two exemplary embodiments of inventive deep-fried potato sticks (French fries) shown schematically in the drawing. The figures show:

Figure 1: longitudinal section of a first design of a deep-fried potato stick, and

Figure 2: a sectional view similar to that of Fig. 1 showing a second embodiment of the deep-fried potato stick.

Figure 1 shows an embodiment of a deep-fried potato stick **10** of this invention. Here, the raw potato stick, i.e., the potato stick of raw potato material, is provided with a blind hole **14**, extending from one end face **12**. An edible filling **16** is filled into open blind hole **14** on the face side. The potato stick prepared in this way is then reclosed at end face **12**. In the embodiment illustrated in Fig. 1, this is done using a plug **18**, e.g., of raw potato material. The potato sticks, filled with edible filling **16** and closed with plug **18** of raw potato material, are then placed in a deep fryer, in order to produce deep-fried potato sticks **10** (French fries).

As previously stated, plug 18 can be made of raw potato material, although it is also possible to make the plug out of a piece of meat, ham, cheese, sausage, or the like.

The embodiment as shown in Fig. 2 differs from that of Fig. 1, in particular, in that blind hole 14 is not closed off by a plug 18 of raw potato material, but by compression of edge section 20 at end face 12 of the potato stick made of potato material. This compression is indicated by arrows 22, which point toward each other. As indicated above, the potato sticks, which are filled with edible filling 16 and compressed at edge section 20 and therefore closed, are deep fried, in order to produce deep-fried potato sticks 10.

The filled potato sticks are expediently shock frosted immediately after deep frying, so that the inventive filled deep-fried potato sticks 10 (French fries) can be stored for a long time.

List of reference numbers

- 10 deep-fried potato stick
- 12 end face (of 10)
- 14 blind hole (in 10)
- 16 edible filling (in 10)
- 18 plug (at 12)
- 20 edge section (of 10)
- 22 arrows

Claims

1. Deep-fried potato sticks (French fries), characterized in that deep-fried potato stick (10) has an edible filling (16).

2. Deep-fried potato sticks (French fries) as recited in Claim 1, characterized in that edible filling (16) has a viscous consistency.

3. Deep-fried potato sticks (French fries) as recited in Claim 1, characterized in that edible filling (16) has a creamy consistency.

4. Deep-fried potato sticks (French fries) as recited in Claim 1, characterized in that edible filling (16) has a compact consistency.

5. Deep-fried potato sticks (French fries) as recited in one of the Claims 1 through 4, characterized in that edible filling (16) contains flavor and/or aroma ingredients and/or seasonings.

6. Deep-fried potato sticks (French fries) as recited in Claim 1 or 2, characterized in that edible filling (16) comprises tomato ketchup.

7. Deep-fried potato sticks (French fries) as recited in Claim 1 or 3, characterized in that edible filling (16) comprises a mayonnaise or a remoulade.

8. Deep-fried potato sticks (French fries) as recited in Claim 1 or 4, characterized in that edible filling (16) comprises a cheese product and/or a meat or sausage product.

9. Deep-fried potato sticks (French fries) as recited in one of the Claims 1 through 8, characterized in that edible filling (16) is provided in a cavity (14), closed on all sides, of potato stick (10).

10. Deep-fried potato sticks (French fries) as recited in Claim 9, characterized in that potato stick (10) is made with a blind hole (14) extending from one end face (12), said hole being filled with edible filling (16) and end face (12) being closed.

11. Deep-fried potato sticks (French fries) as recited in Claim 10, characterized in that end face (12) is closed with a plug (18) of edible material.

12. Deep-fried potato sticks (French fries) as recited in Claim 10, characterized in that end face (10) is closed by compression of filled, raw potato stick (10).

13. A method for preparing deep-fried potato sticks (French fries), characterized in that the raw potato stick is made with a central cavity (14) extending in its longitudinal direction, that central cavity (14) is filled with edible filling (16), that filled potato stick (10) is closed, and that closed filled potato stick (10) is deep fried.

14. A method as recited in Claim 13, characterized in that raw potato stick (10) is made with a blind hole (14) extending from one end face (12), said hole being filled with edible filling (16) and end face (12) being closed.

15. A method as recited in Claim 14, characterized in that a tubular insertion tool is inserted into raw potato stick (10) and that a vacuum is then applied to the tubular insertion tool, in order to remove the potato material inside from potato stick (10).

16. A method as recited in Claim 15, characterized in that the tubular insertion tool is removed from potato stick (10) during or after removal of the potato material from inside said stick.

17. A method as recited in one of the Claims 13 through 16, characterized in that filled potato stick (10) is closed at its open end using a plug (18) of edible material.

18. A method as recited in one of the Claims 13 through 16, characterized in that filled potato stick (10) is closed at its open end using compression.

19. A method as recited in one of the Claims 13 through 18, characterized in that filled potato stick (10) is shock frosted after deep frying.

1 page of figures attached.

